

DEPARTMENT K – BAKING – OPEN CLASS
Superintendents: Regina Williams 912-276-4310 and Evie Lyons 509-671-3738
Department K Adult
Department KY – Youth

1. All exhibits must be in place by 9:00pm Wednesday.
2. No exhibit may be removed before 5:00pm Sunday. Exhibits must be picked up by 6:30pm Sunday in Department or Fair office or be discarded.
3. Judges would be delighted if you would attach a recipe with your baking entry.
4. Youth please note age on label.
5. Bring baked goods suitably wrapped for display: Smaller items on small plates or trays, larger items on Styrofoam trays. All items should be covered with clear plastic wrap. Angel food and chiffon cakes to be baked in tube pan. Butter cakes to be 2 layers. All bread to be standard size. Four (4) small items for cookies, brownies, biscuits, muffins and rolls. Prepared mixes allowed in Divisions 2207 and 2208 ONLY.
6. Make sure to read and follow all the Best of Chocolate Contest Rules **COMPLETELY**.

BAKING AWARDS

\$5.00 Cash Awards

Best Candy by Youth	Kim & Curt Knapp
Best Gift in a Jar by Adult	Kim & Curt Knapp
Best Gift in a Jar by Youth	Linda Everett
Best Pie	In Memory of Grace Madden
Best Whole Wheat Bread Youth	John & Lindsey Newman
Best Chocolate Cake by Youth	John & Lindsey Newman
Best Baking Powder Biscuits Youth	John & Lindsey Newman
Best Fudge by Youth	John & Lindsey Newman
Best Pie by Youth	Donald & Tamera Hobbs
Best Cookie by Youth	Donald & Tamara Hobbs
Best Heritage Recipe Presentation	Doug & Lisa Theil
Best Table Setting by Youth	Kim & Curt Knapp
Best Table Setting by Adult	Ken Driver
Best Baked Munchies by Youth	Mary Yann
Best Cookies by Adult	Doug & Lisa Theil
Best Mistake Cake by Youth	Doug & Lisa Thiel
Best Baked Hors d'Ouvres	Amy Baxter
Best Butter	Linda Everett
Best Baked Munchies Adult	Sandy Pry

\$10.00 Best Cake by Youth
Kevin & Julie Koesel

\$10.00 Best Cake by Adult
Kevin & Julie Koesel

\$10.00 Best Adult Peanut Butter Cookie
Vivian Taylor Memorial

\$10.00 Best Adult Candy
Sandy Pry

\$15.00 Best Overall Table Setting

\$25.00 Best Business Luncheon Table Setting
Erica Hedland

Ribbon Sponsor for the Baking Department
A.W.P.P.W Local 422 from Ponderay Newsprint

Overall Baking Awards by **River of Life Outreach**
\$25.00 Adult
\$25.00 Youth

**WASHINGTON ASSOCIATION OF WHEAT GROWERS
AWARD**

To promote the use of wheat products, the wheat growers offer the following awards to the Best Overall Exhibit in the Yeast Baking Category

Adult Division:

1 st Place	Cookbook and Rosette
2 nd Place	Cookbook

Youth Division:

1 st Place Open	Cookbook and Rosette
2 nd Place	Cookbook

Superintendent's Award
Usk Community Club

Waterman Family \$25 Youth Award
Entry must include 5 different baked items
1yeast, 1quick bread, 1cake, 1cookie, 1pie

Skookum Rendezvous Awards
\$15.00 Best Decorated Cake by Adult
\$10.00 Best Decorated Cake by Youth

Corporate Sponsors

Red Star Yeast
Washington State Dairy Council
Safeway Bakery
Newport Hospital

DEPARTMENT K – BAKING – OPEN CLASS

Wilton Enterprises will award the following:

To the two “Best of Division” winners, Wilton will award one of two prizes: 1 Choice of one of four videos on cake decorating; 2- One set of three books on cake decorating. The winners will also receive a current Wilton yearbook of Cake Decorating and a “Best of Division” certificate. If no “Best of Division” winner, judge will award prizes at own discretion. The winner of this award will be an adult. The youth award is in the 4-H Department.

CUPCAKE DECORATING CONTEST

*****Thank you to our sponsors for supplying all the cupcakes******

In Memory of Damon Anderberg

1st place \$5.00; 2nd place \$3.00; 3rd place \$2.00

Each age group will have a 1st, 2nd and 3rd grade

Adult Cupcake Sponsor Linda Everett

Friday 3:00 – 6:00 pm; Saturday 9:00 am – 12:00 pm; Judging will take place at 2:00 Saturday

Cupcakes must stay on Home Ec building until 5:00pm Sunday unless

Baking Superintendant or Assistants give permission.

Cupcakes and decorating supplies will be provided. Exhibitors may bring their own supplies if they wish.

Cupcakes will be judged on originality, overall appearance (eye appeal) and Fair Theme.

BEST OF CHOCOLATE CONTESTS

Enter items in appropriate Divisions and Classes

Entries are due on Wednesday

Adult Rules for Huckleberry Desserts and Chocolate Contests (one dozen cookies or one full dessert):

1. Entry must be a baked dessert made from “scratch” (no mixes).
2. Dessert entry must be submitted on cardboard covered with foil or a baking dish for judging (no doily required).
3. Recipe(s) listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page.

Youth Rules for Huckleberry Desserts and Chocolate Contests:

1. Entry must be cookies, brownies or bars made from “scratch” (no mixes).
2. Entry must be submitted as a plate of four (4) on a doily covered cardboard.
3. Recipe(s) listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page.

Judging for all items will be based on the following criteria:

a. Flavor	30 points
b. Overall Appearance	25 points
c. Moistness and Crumb	20 points
d. Consistency (size and shape)	15 points
e. Creativity (appearance, ingredients)	<u>10 points</u>
TOTAL	100 points

DEPARTMENT K – BAKING – OPEN CLASS

FRESH APPLE PIE CONTEST

Pies must be entered Friday of Fair Week by 12:00 noon.

ADULT 1st - \$10.00 by Frank & Carol Monk, 2nd - \$5.00 by Lyla Hoisington, 3rd - \$3.00 by Ann Elliott;

YOUTH 1st \$10.00, 2nd \$5.00, 3rd \$3.00 by Don & Sherri Kendrick

Best Overall Apple Pie \$15.00 by John Newman

Rules for Fresh Apple Pie Contest:

1. To compete, each person must enter a two-crust pie or lattice topping.
2. Only one entry per person per contest is allowed.
3. The pies will be judged at 1:30pm.
4. Judging criteria will be: appearance (crust done, nice color, texture), filling, flavor and aroma.
5. Pies can be picked up Sunday at 5:00pm.

FRESH HUCKLEBERRY DESSERT CONTEST

Dessert must be entered Saturday of Fair Week by 12:00 noon.

Enter one dozen cookies or one full dessert.

Winners will receive: ADULT 1st - 10.00 in Memory of Damon Anderberg, 2nd - \$6.00 by Jim Mathis, 3rd - \$4.00 by Jim Mathis; YOUTH 1st - \$10.00, 2nd \$6.00, 3rd \$4.00 by In Memory of Damon Anderberg

\$40.00 HOMEMAKER'S AWARD

Sponsored by **Jim & Linda Mathis** and the **Forgotten Corner Quilt Guild**

Awarded to one exhibitor overall in each of the four departments in the Home Economics building: Needle Arts, Clothing, Baking and Food Preservation

BAKING DEPARTMENTS K (ADULT) and KY (YOUTH)

Points Awarded: Blue 20, Red 15, White 10

DIVISION 2201. YEAST BREADS

DIVISION 2202. BREADS AND ROLLS

MADE WITH BREAD MACHINE

Class No.

1. White bread
2. Wheat bread
3. Plain rolls
4. Fancy dinner rolls
5. Fancy sweet rolls
6. Fancy sweet rolls with icing
7. Whole wheat rolls
8. Coffee or Tea ring (enter ½)
9. Herb Bread
10. Sour Dough bread
12. Other

DIVISION 2203. QUICK BREADS

Class No.

1. Baking powder biscuits
2. Flavored biscuits (i.e. cheese or herb)
3. Plain muffins
4. Fruit muffins
5. Cornbread
6. Coffee cake
7. Banana (1/2 loaf)
8. Zucchini (1/2 loaf)
9. Scones
11. Other

DIVISION 2204. CAKES (can enter ½ cake)

Class No.

1. White
2. Chocolate
3. Spice or fruit
4. Bundt
5. Other

DIVISION 2205. COOKIES

Class No.

1. Unbaked
2. Rolled out, i.e. sugar cookies
3. Drop
4. Pressed, i.e. peanut butter
5. Molded, i.e. chocolate crinkles, snickerdoodles
6. Filled
7. Bar type
9. Other

DIVISION 2206. PIES (Whole Pie)

Class No.

1. Apple (double crust)
2. Berry (double crust)
3. Crème
4. Other

DIVISION 2207. CUPCAKES (4)

Class No.

1. From Scratch
2. Decorated

DEPARTMENT K – BAKING – OPEN CLASS

DIVISION 2208. CAKE MIX PLUS

Cake mix plus other things added to the recipe, example:
Dump cakes, Brownies

Class No.

1. Breads
2. Cakes
3. Cookies
4. Pies
5. Gluten Free
6. Other

DIVISION 2209. CANDY (exhibits consist of 4 pieces)

Class No.

1. Fudge
2. Nut Brittle
3. Dipped chocolates
4. Other

DIVISION 2210. BAKED MUNCHIES Displayed in quart jar

Class No.

1. Baked Party Mix
2. Granola
3. Popcorn Mix
4. Other

DIVISION 2211. DECORATED BAKED GOODS

Made from mix or scratch.

Class No.

1. Sheet cake or facsimile
2. Tiered cake or facsimile
3. Novelty cake or facsimile
4. Gingerbread (house, sleigh, etc.)
5. Cookie or Cake with Fair Theme

DIVISION 2212. TABLE SETTING

Let your imagination go for something very
creative and eye catching!

Exhibits should be entered on Wednesday from 6-9pm.
Participants will bring their own square or round card table
with no extensions or additions. Paper and plastic permitted
where appropriate. Due to the length of the fair, no fresh
flowers or perishable items can be accepted. Skillful hand-
craftsmanship by the exhibitor of any element of the table
setting will be given positive consideration in judging.

Class No.

1. Adult
2. Youth

DIVISION 2213. GIFT IN A JAR Layered dry ingredients for
muffins, cookies or quick bread. Judged on creativity,
uniqueness of container and presentation. Be sure to have
a complete recipe attached.

Class No.

1. Adult
2. Youth

DIVISION 2215. MISTAKE CAKE Things that might happen
while preparing, baking, icing or taking a cake to the county
fair.

Class No.

1. Youth

DIVISION 2216. MONSTER COOKIE 8 to 12" wide

Open to youth up to 12 years old. One entry per exhibitor.
Bring Friday before 12:00 noon. Judging at 2:00pm. Must
provide recipe with entry. Criteria: appearance, creativity
and originality.

1st Place Monster Cookie(\$5.00) American Legion Auxiliary

2nd Place Monster Cookie(\$3.00) LaRee Sheridan

3rd Place Monster Cookie(\$2.00) LaRee Sheridan

Class No.

1. Monster Cookie

DIVISION 2218. HERITAGE ENTRY and RECIPE

All entries should include a story about the entry and the
recipe.

Class No.

1. Adult
2. Youth

DIVISION 2219. HORS D'OUVRES

Class No.

1. Baking – Savory
2. Baking – Sweet
3. Unbaked – Savory
4. Unbaked – Sweet

DIVISION 2220. BUTTER MOLDED OR PRESSED

Class No.

1. Adult
2. Youth

DIVISION 2221. Gluten Free

Class No.

1. Yeast Bread
2. Quick Bread
3. Cakes
4. Cookies
5. Pies
6. Cupcakes
7. Mix-it UP

DIVISION 2222. FROM A MIX

A baked good made ONLY with box mix. NOT homemade.

Class No.

1. Adult
2. Youth